



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CARA CARA ORANGE-INFUSED BUTTER



A wonderful easy butter for vegetables.



00 HR 20 MINS



Serves Array



Featuring

[Diaz Farms](#)
[Lujan Farm](#)

INGREDIENTS

- 1 stick butter
- Zest of one Cara Cara orange

METHOD

Melt the butter on low heat. Wash and dry orange and remove the rind with a peeler or sharp knife. Ideally remove the skin off without any of the white pith, which will give a bitter flavor. However, if some white pith does come off, use a knife to gently scrape the skin until all the pith is removed. Put the rind, in chunks, into butter and heat it gently until the orange flavor is imparted. Remove chunks of zest, serve brushed on leeks.